



Get outdoors with Ozpig



COOKING



HEATING



ADVENTURE



CAPTIVATING



BACKYARD

HANDBOOK

A complete guide to cooking and heating with your Ozpig.



OZpigTM

GREAT COOKING OUTDOORS

You'll love your Pig

The Ozpig Story

The Ozpig is a true blue Aussie invention created by a family with a love of the great outdoors. Hearty appetites and a passion for travel inspired the Shepherd family to develop a portable, multipurpose cooker that boasts endless cooking options. At the same time, they also wanted the ambience of an open fire and a versatile heater that could be used on their outdoor adventures. The result was the Ozpig.

Named after its solid design and squat shape, Ozpig is robust, ingenious and versatile. Plus its raised, off-the-ground design means it can be used in many locations where an open fire is not permitted. (However, we always recommend you check local regulations).

Mounted on stable legs, Ozpig lets you cook up a storm without bending over a campfire, while the compact chimney directs smoke away from all the action. Plus Ozpig is much more flexible than a BBQ, enabling you to enjoy baking, chargrilling, deep-frying, wok cooking, rotisserie roasting or just boiling the kettle for a cuppa.

Fire up the fuel-efficient Ozpig using your choice of easy-to-carry fuel including timber, heat beads or volcanic rock. Plus with its Australian heritage, the Ozpig has been built tough to withstand the harshest conditions - with very little maintenance needed. So there's a good chance your Ozpig will outlast you!



AUSTRALIAN OWNED
& DESIGNED

Ozpig remains a family-owned company proudly based in Queensland, Australia.





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Your new Ozpig: What's in the box.



1 x Ozpig Steel Cooker Body



3 x Chimney Sections



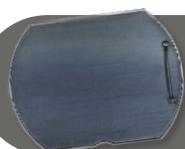
1 x Multipurpose Tool
(Wood poker & plate lift handle)



1 x Mesh Floor Fire Grate



1 x BBQ Plate



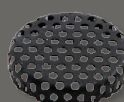
1 x Large Warming Tray



1 x Vinyl Carry Bag



4 x Zinc Coated Legs



1 X Spark Arrestor
(this fits to the top of the chimney when assembled)



4 x Extension Legs

Please visit ozpig.com.au to see the full range of additional Ozpig accessories available for purchase.

Setting up your Ozpig

- 1** When you first take your Ozpig from its box, please ensure you have removed all items before discarding the packaging properly. (Make sure you don't throw away your black vinyl bag, this includes your spark arrester). Place the BBQ plate and the warming plate to one side, then remove each item from the barrel of the Ozpig.
- 2** Simply start assembling your Ozpig from the bottom up, by screwing in the legs on one side. Start with 2 shorter legs then 2 long legs screw into the bottom of the sort legs. Lean ozpig over on those legs and repeat.
- 3** Next, place the 3 chimney pieces on top of the chimney stub at the back of the Ozpig. Remember to place the spark arrester on top of the top chimney piece to contain embers.
- 4** Ozpig have added a new chimney stub that assists with the draw of fire.
- 5** Place the Fire Grate into the belly of the Ozpig - this sits right in the bottom of the cavity.
- 6** Next, place your BBQ Plate on the top ring of your Ozpig. Please note the BBQ plate is the round plate, your warming plate is the larger oval plate. Ensure the pin on the bottom of the plate is aligned with the socket on the side unit. Then place your warming plate on one of the two side sockets on the other side of the barrel.

Ozpig Components

Setting Up the 3 Piece Chimney

Option 1 MUST be used when fitting the Double Offset Chimney.

Spark Arrestor
To prevent sparks and embers escaping

Chimney Sections
3 x 300mm long chimney pieces that fit together and into the stub at the back of the Ozpig

Steel Cooker Body
Strong and durable 3mm pressed steel

Door
Strong hinge enabling fully open or closed positions. (Leave your door open when in use)

Mesh Floor Fire Grate

BBQ Plate
270mm removable plate for cooking and warming

Large Warming Plate
1 x 340 x 255mm surface area. Removable plate for warming

Zinc Coated Legs
4 x extension leg and 4 x standard legs screw in legs for excellent stability

OPTION 1

This option is ideal for keeping moisture from running into joints, however sap or residues could run down outside of chimney.

OPTION 2

Option 2 will achieve the opposite results to Option 1.

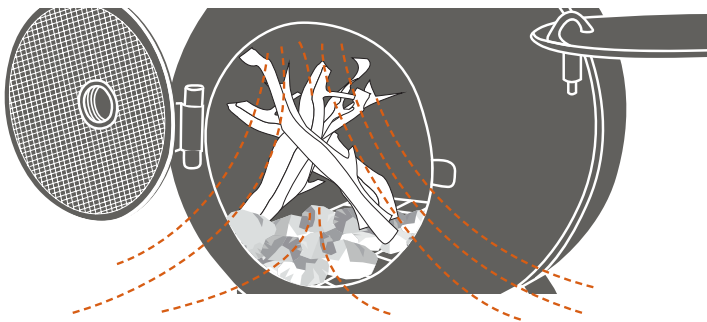


Information to get your Ozipig firing!



All fires need good AIR FLOW. Master the airflow and you master the fire

To ensure a good fire you need good air flow. This is key throughout the fire, not just at the beginning. It's important that every time you place new wood in the fire you ensure that there is adequate airflow.



You need to breathe life into your fire. When you first start your fire make sure you have the top plate and door open. Give the fire time to take hold, moving from small kindling, to medium-sized timber fully alight and burning.

Remember the Ozipig is designed to leave the door open; closing the door will only starve the fire.

Maintain a good fire by ensuring that you are putting new pieces of wood on the fire while there is still flame from the log. This will keep temperatures more stable as you are not waiting for new fuel to ignite.



Firing Up

- 1 Set your Ozipig up in a level position and if required, remove ash from the belly. You will require:
 - Kindling
 - Dry firewood cut to small pieces no thicker than 50mm diameter and 280mm long (the size of a can of soft drink)
 - Newspaper or fire starters (if required)
 - Matches
 - 2 Place loose balls of scrunched newspaper into the belly. It helps to put a fire starter in each ball. Place kindling over newspaper in a 'teepee' configuration.
 - 3 Keep the front door wide open, the top plate swiveled to the side and the diffuser over the top opening - to prevent any cinders escaping.
 - 4 Light the paper and as the kindling burns, slowly add more firewood until you have a good coal base.
 - 5 With your fire well established, (burning well and getting hot) move the hotplate back to into position, or place your diffuser on top.
- TIP: It may help to leave a gap at the back of the plate to keep the fire strong.**
- 6 Add wood as required to maintain the flame for a smoke free fire.
 - 7 Let everyone present know that the Ozipig is HOT.



Watch our 'How-to' Video series to find out more.



Knowing your fire and how to cook with it

Cooking on your Ozpig is a lot of fun, but for best results it's important to know your fire and the best cooking methods to complement it. Here are a few handy tips to get you started.

- 1 A good belly of coals will maintain the Ozpig's temperature for steady cooking.
- 2 If the cooking surface is too hot, simply place heat diffuser underneath the BBQ plate or cooking pot to reduce the heat.
- 3 To reduce the heat for a slow simmer when cooking with a pot or Camp oven, place the heat diffuser under the BBQ plate or directly under the pot or Camp oven.
- 4 For a high heat needed for deep-frying in a wok, use soft wood cut into smaller pieces. Use 5 – 6 pieces at a time in a criss-cross formation, to ensure oxygen can reach the middle of the fire.
- 5 For chargrilling use a moderate fire with a large bed of coals and a small flame. Heat the chargrill before using it and remember it's always easier to add more heat rather than trying to reduce it.
- 6 When using the heat bead basket, ensure the charcoal is fully alight before you start cooking. Control the temperature by opening or closing the door, or use the heat diffuser. The heat bead basket puts the heat directly under the cooking surface and works well for Camp oven cooking.
- 7 Use a moderate fire for cooking pizza on your Ozpig. Put some baking paper down on the BBQ plate, place your pizza base on top and then turn your wok upside down and place over the top. Warm the pizza base and flip it to brown both sides. Add your sauce and toppings and place the wok over the top to cook the pizza. You can also place hot coals on top of the wok to brown the pizza.

Burning in the Paint

We would like to take this time to advise you on how to burn in your new Ozpig. The paint on the cylinder of the Ozpig will need to reach over 350 DEG/C° for 1 hour to harden the paint and bake into the metal. To ensure best results, please start with a small fire in the Ozpig for the first 15 minutes and then gradually build up the fire over the next 20 minutes. For best results, maintain a large fire inside the Ozpig for 2 to 3 hours.

Please note as you burn in your Ozpig as the temperature reaches around 200 DEG/C° the paint will soften. Do Not touch the paint while soft as it will come off the cylinder of the Ozpig.

You need to allow the paint to harden before touching the surface.

Seasoning Plates

Start by removing the protective coating from the BBQ plates, this can be done by placing the BBQ plate over the fire.

Using a small fire lightly heat the plate to soften the coating, enabling you to scratch it off with a paint scraper or something similar. Make sure as soon as the coating softens you swing the BBQ plate off the fire and remove the coating, if you don't get all the coating the first time you can return to the heat to soften again. Caution not to over heat as it will cause the coating to bake into the steel.



Once this has been done, it's time to start seasoning (we recommend using Canola Oil or for a harder wearing surface use Flaxseed Oil as it is a hard drying oil which transforms into a hard, tough film).

Place the BBQ plate over the heat until warm, then take it off and use a clean cloth or paper towel to apply your oil, rubbing it over the surface of the plate making sure you end up with a nice, thin layer. Place the BBQ plate back over the heat.

Once the oil starts to smoke, leave it over heat for a further 5-10 seconds and then remove and allow to cool. Wipe off any excess oil with paper towel and repeat at least three times – the more the better!



Watch our 'How-to' Video series to find out more.

The Ozpig is the perfect companion for outdoor cooking and heating.



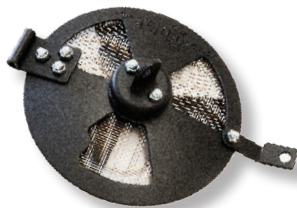
Getting to know your Pig

Your Ozpig is so versatile and easy-to-use, just follow these handy tips to get started.

Vented Door

For best results when using the Vented Door, ensure the chimney flue and the spark arrestor is clean and free from obstruction.

You may notice a reduction in the amount of heat the Ozpig throws out with the Vented Door closed, however it does ensure a fully contained fire. If you're feeling cool and would like to get more heat out of the Ozpig, simply open the door, position yourself at the front of the Pig and enjoy the naked flame. Otherwise, you can simply open the baffle to achieve a similar result.



The Lifting Tool

The lifting tool is a multi-use device for removing the top cooking plate and side warming plate whilst hot. Ensure you insert the lifting tool underneath the bar on the plate (with the bar on the lifting tool positioned on the lip of the BBQ plate).

The lifting tool is also handy for adjusting the angle of the door opening, swiveling the vents and closing the door entirely. It stores easily on the side of the Ozpig unit.



Large Warming Plate

The 340 x 255mm larger surface area of the side warming plate is the perfect way to slow cook in your camp oven. By ensuring your camp oven is in direct contact with the side of the Ozpig (after the initial browning/frying preparation on the open top) your meals will continue to cook slowly for tender, flavorsome results.

By using your side warming plate, you are leaving the top of the Ozpig free for boiling a kettle or other forms of cooking that need a hotter/faster heat source.

The side warming plate, which can sit on either side of your Ozpig, also provides another work surface and is the perfect platform to use for serving food.

BBQ Plate for cooking (top plate)

The top plate is ideal for barbecue style cooking. For best results:

- Ensure the plate is swiveled directly over the top of the Ozpig and allow it to heat well before placing your meat on to cook.
- Once the meat is almost cooked to your liking, pivot the top plate away from the heat source to finish the cooking cycle.

The top plate is also the component used for boiling kettles and saucepans (for veggies, pasta, rice etc.).





Ozpig Oven / Smoker



WOOD FIRED PIZZA

Using the Custom Pizza Stone, create your own delicious, crispy based gourmet pizzas that deliver that traditional wood fired taste.

ROAST

Dial up the heat and cook your favourite family roast meal complete with all the trimmings that has that delicious flavour only a wood-fired oven brings.



BAKED

Bake a delicious cake, dessert or any other baked good that can be prepared in your home kitchen oven by dialling down the heat and maintaining a consistent, stable temperature.

SMOKE

Enhance the flavours of your favourite meat by using different varieties or combinations of wood to achieve that mouth-watering smoked flavour.



LOW & SLOW

Sit back and relax whilst your Ozpig Oven-Smoker prepares that perfect American style BBQ with juicier, fall-off-the-bone texture that is to die for.

REVERSE SEARING

This method creates the perfect steak, cooked evenly and to perfection all the way through every time.



There are so many ways to use your Ozpig...



CAMP OVEN COOKING

Nothing compares to the smell of soft damper, a hearty casserole or roast meat cooking in a Camp oven. For slow cooking over a longer period use the Camp Oven on the warming plate, ensuring it is always in direct contact with the side of the Ozpig.



CHARGRILLING

Add an authentic smokey chargrilled flavour to steak, fish, chicken and vegetables by purchasing the Chargrill Plate and Drip Tray separately. You'll get a versatile coated cast iron grill and drip tray to prevent fat from dripping on the Ozpig.



WOK COOKING

Use the wok (available for purchase) directly over the fire for deep-frying and stir-frying, as a lid for steaming or over the top of the plate to create an instant pizza oven.



DIFFUSER

The Diffuser can be purchased separately and placed on the top opening to contain flames, to reduce and control your cooking heat and for toasting.



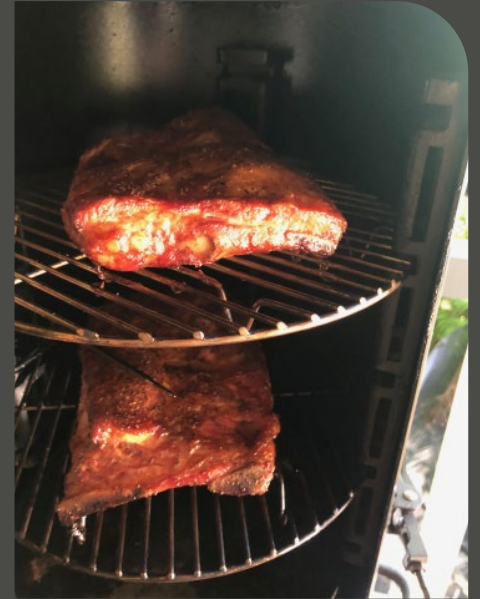
WARMING

Enjoy the ambience of a crackling open fire and 360 degree heating around the Ozpig on cooler nights.



OVEN / SMOKER

The Ozpig oven-smoker is a versatile, portable addition to the Ozpig and will have you cooking delicious "American-style" low and slow smoked meats, woodfired pizzas, traditional roasts as well as desserts and cakes in no time at all.



ROTISSERIE

Enjoy succulent roast meats and delicious low fat cooking with our automatic rotisserie kit available for purchase separately.



HEAT BEAD BASKET

Purchase this handy basket to bring the heat source directly under the cooking surface for longer lasting heat and better cooking control. Use it in conjunction with the Rotisserie Kit for a slow, even heat.



PIZZA

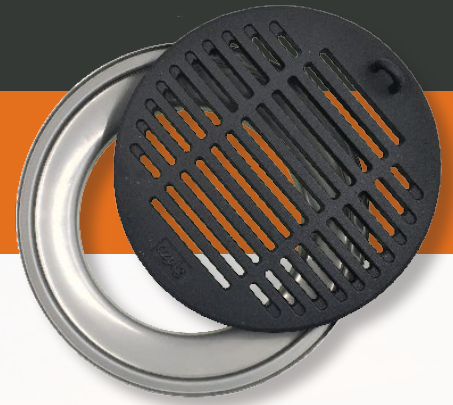
Wood-fired pizza is tasty and simple on the Ozpig. Just heat the barbecue plate, place your dough on baking paper on the plate, add your toppings and place an upside down wok over your pizza until it's cooked.



Recipes

Chargrill and Drip Tray

OZPIG STEAK



There's nothing quite like a great woodfired steak and the Ozpig does it the best.

INGREDIENTS:

- Steak
- Cooking Oil
- Salt and pepper

TIPS

Be sure to pre heat the chargrill plate well to get that instant char which not only looks great on steak but the crust from the char adds extra flavour and texture.

Chargrilling works best with a good bed of coals so get your fire going early and let your timber burn down to coals before cooking.

Veggies go great on the chargrill as well as meat. Anything like capsicum, thin sliced potato and corn cobs come up a treat on the grill.

Using your chargrill underneath the rotisserie will allow you to grill some veggies to go as a great side dish while your meat cooks.

Popping your heatbead basket in under the chargrill will allow you to cook with heatbeads or charcoal without the need for a timber fire.

The Chargrill and drip tray fit inside your Ozpig Oven-Smoker which is perfect for reverse searing.

METHOD:

The best steak for grilling is about the thickness of your thumb. Allow your steak to come up to room temperature before giving an even coat of cooking oil and season generously with salt and pepper. Get your chargrill as hot as you can before adding your steak. Allow the steak to seal for 1 minute before flipping and cooking the other side for 3 minutes, flip again and cook the sealed side for a further 2 minutes. You will get best results if you have enough flame to just lick the steak to increase the crust. Once cooked to your liking remove from grill and allow to rest for a few minutes before serving.



Ozpig Steak

Wok Cooking

BUSH DOUGHNUTS



Great quick and easy dessert that kids absolutely love. Perfect on their own or served with a scoop of ice cream, custard or some whipped cream.

INGREDIENTS:

- 1 egg
- ¼ cup Caster sugar
- 1 cup S\R flour
- ¾ cup milk
- Bread
- Strawberry jam
- Cinnamon and sugar

METHOD

- ① Take a few slices of bread with crusts removed and spread with a generous amount of jam.
- ② Cut each slice diagonally in half then fold each triangle over to create 2 smaller triangles.
- ③ Mix up a batter by combining egg, sugar, flour and milk in a bowl and mixing well.
- ④ Dip each doughnut into the batter and deep fry in boiling oil in the wok until golden brown.
- ⑤ Drain for a minute then roll in cinnamon and sugar.

TIPS

The wok is one of the most versatile pieces of Ozpig cooking gear you'll own.

Not only is it great to place over the fire to reach sizzling hot temperatures perfect for creating a traditional Asian stir-fry but there are many other uses as well.

The wok flipped upside down over the grill or BBQ plate will trap in the heat creating a mini oven which can bake pizzas, biscuits, scones etc or just simply aid in cooking thicker cuts of meat. Just be sure to leave a slight gap between the top of the Ozpig and the BBQ plate to allow the heat to get in under the wok.

It can be used as a saucepan to cook pasta or boil veggies which means one less thing to carry in your camping kit.

Deep or shallow frying is a breeze with the wok, the thinner metal with a hot Ozpig fire brings oil to a simmer very quickly and holds it there extremely well.

Try placing a few inches of water in the wok and bringing it to a simmer before popping your bamboo steamer basket on to perfectly cook some delightful steamed Asian dim sims or dumplings.



Bush Doughnuts

BBQ Plate



PANCAKES

The Ozpig BBQ plate is the perfect accessory for fry ups. Used in the same way as a traditional BBQ plate you can cook anything from bacon and eggs to sausage sizzles. The plate sits over the top opening of the Ozpig and gets the heat from the fire or coals from underneath to cook fast crispy bacon or by building a smaller fire or using less coals you can cook produce a lower heat for more delicate meals such as crispy skinned Atlantic salmon.

Choc Chip pancakes and streaky bacon drizzled with maple syrup.

The sweetness of the choc chips and maple syrup in combination with the saltiness of the streaky bacon is a match made in heaven. The fluffy golden pancakes bring it all together beautifully for a delicious Sunday breakfast or gourmet brunch.

INGREDIENTS:

- Pancake mix
- Streaky bacon
- 1 packet choc chips
- Good quality maple syrup

(all quantities will depend on the amount of people you are feeding)



*Choc chip pancakes and streaky bacon
drizzled with maple syrup*

METHOD:

- 1 On a high heat Ozpig BBQ plate get some bacon sizzling nice and hot and allow to cook until crispy, flipping a couple of times.
- 2 While bacon cooks mix up a batch of pancake mix adding a few handfuls of the choc chips. Packet or shaker pancake mixes are great for camping and are an absolute necessity as a staple in a camping pantry. Alternatively you can mix up a fresh batch using flour, eggs, milk, baking powder and sugar.
- 3 When bacon is cooked move to the side plate to keep warm while you cook the pancakes. A soup ladle makes a great scoop for spooning the mix onto the plate while a quick spray of cooking spray is great to make the pancake easy to lift and flip. Cook for roughly a minute each side or until golden.
- 4 To serve, place a few rashers of bacon on top of two pancakes and drizzle with a generous amount of maple syrup.

TIPS

Always allow plenty of time to build a decent bed of coals in the belly of your Ozpig before covering the top opening with the BBQ plate. If you want a high heat look to have lots of flames in the belly of the Ozpig, less flames more coals for a lower heat.

You can control how hot the BBQ plate gets by controlling your fire with the vented door or by moving the fire around with a pair of long handle tongs, also if you find you have too much heat in your BBQ plate the plate can be swivelled off to the side using the lifting tool so that there is no heat underneath meaning the temp of the plate will drop quickly saving your food from burning or over cooking.

RUMP CAP (PICANHA)



The Picanha or better known in Australia as the Rump cap is a popular cut of beef for spit roasting. Traditionally the Picanha is sliced and eaten straight off the spit. Try and source a rump cap around the weight of 1.2-1.5kg.

One advantage to cooking on a rotisserie is being able to relax back with friends and a few cold drinks watching the meat spin over the coals while drooling over the tantalizing smells coming out of the Ozpig. Meat cooked over timber always turns out succulent and juicy due to the juices self-basting the meat as it spins and produces a unique smokey wood fired flavour that you'll love.



INGREDIENTS:

- Rump cap
- Coarse rock salt

METHOD

- 1 The Picanha will have a thick fat cap which is delicious when rendered down, simply take a sharp knife and score into a criss cross pattern which will help stop the meat curling as the fat melts.
- 2 Slice the Picanha into 3 even thickness slices.
- 3 Skewer each slice onto the rod through each bending into a semi-circle. Place the largest piece in the middle and the smaller pieces at the ends (you may need to squish down well to fit).
- 4 Once all 3 pieces are on sprinkle some coarse rock salt onto a plate and roll the meat over it pressing the salt in well.
- 5 Place on the spit and turn on. There are 2 ways you can serve it. Either slicing as it spins and snacking on it with some friends and cold drinks (re-season with a sprinkle of sea salt as you slice). Or remove from the spit once cooked to your liking and serve as a meat in a main meal. A drizzle of chimichurri sauce goes great with Picanha.

TIPS

The most important thing to setting up meat on the rotisserie is to get it evenly balanced and centred. You want the meat to have the same amount of weight all the way around so that when it spins one isn't heavier than the other which can lead to uneven cooking and flattening batteries quicker. Also important is to have the meat centred over the fire so that each end of your food gets the same amount of cooking heat as the middle.

The rotisserie can be used with a slow burning timber fire with a good base of coals in the belly of the Ozpig or in conjunction with the heat bead basket using heatbeads or charcoal which will give you the option of a more hassle-free heat source that you can set and forget.

Placing the chargrill and drip tray under the rotisserie is great to help control flare ups and can also be used to char grill veggies towards the end of the meat cooking process to serve as a great side dish.

The Ozpig diffuser is very handy to pop over the fire to regulate the heat if you find you have too much heat while using the rotisserie.

When cooking whole chickens on the rotisserie use butchers string or stainless wire to tie back the wings and legs for a more even cook and to stop them flopping around as the spit spins.

There are many factors which will influence how long meat takes to cook on the rotisserie. Factors such as meat height, wind, heat source etc will all have an effect on cooking.

Aim to be able to hold your hand at meat level for around 8-9 seconds as a guide to the correct amount of heat to cook with.

Roast Pork

Rotisseries are synonymous with roast pork. That crunchy crackling adorning the juicy pork meat always gets the taste buds dancing. There are a number of ways to give your roast pork crackling the crunch factor but by far the best way is to start out with a lower heat fire and allow your pork roast to cook the majority of the way through before really cranking up the heat towards the end of the cook. If you get your crackling crisp and bubbled too early in the cooking process you might find the self-basting qualities of the spit roast will make the crackling soggy. For the final 10 minutes or so stop your rotisserie from spinning and hold each section still over the hot fire for a minute to allow it to begin to crackle before spinning the motor another 1/4 of a turn and repeating until your whole roast is beautifully crackled and ready to be rested and served.

Pots and Pans

HUEVOS RANCHEROS WITH BEANS

There are a lot of great camping pots and pans available out there that are invaluable for cooking with on top of the camp oven. Cast iron frypans, billies, kettles and saucepans all work great to help assist with meal prep. Whether it be boiling some water for coffee, heating water for washing up or even just boiling some eggs the correct choice of pan can make life easy around the camp site. A good quality cast iron frypan with deep sides makes a great one pot dinner or breakfast and saves on washing up. Like everything you can use frypans and saucepans with the large array of cooking options and styles the Ozpig has to offer. Sit your kettle on the side plate to keep water warm, pop the diffuser under your frypan to turn down the heat on your pan of beans, experimenting and thinking outside the box is the name of the game.

This is a bit of a twist on the Mexican tomato sauce and eggs dish. The beans add a great heartiness to this home cooked breakfast comfort food.

INGREDIENTS:

- 300g diced bacon
- 1 diced onion
- 2 minced garlic cloves
- Minced chilli paste to taste
- 1 teaspoon cumin
- ½ tablespoon paprika
- 2 cans diced tomatoes
- 1 can kidney beans
- 1/2 handful chopped basil
- 1 tablespoon brown sugar
- Squeeze lime juice
- 4 eggs
- Tortillas
- Avocado
- Olive oil

METHOD:

- ① In a cast iron frypan fry off bacon, garlic, chilli and onion in a little olive oil until bacon is browned.
- ② Add cumin and paprika and coat well before stirring in the tomatoes.
- ③ Add kidney beans, basil, brown sugar and a good squeeze of lime juice.
- ④ Let simmer gently until some of the juices evaporate and the sauce thickens a little.
- ⑤ Crack in the eggs and cover with a lid or foil, remove and place on the side plate until the eggs are set.
- ⑥ While the eggs are setting throw your tortillas on the Ozpig char grill for a few seconds each side to colour them up and give a rustic char flavour to them.
- ⑦ Serve eggs and sauce mix on a tortilla with some sliced avocado.



Camp Oven

BEEF AND RED WINE CASSEROLE



The camp oven is a wonderful cooking apparatus, just as the name says it works just like an oven. In fact, anything you can cook in an oven at home in your kitchen you can cook in a camp oven. Some consider camp oven cooking a way of life and most agree that food cooked in a camp oven has a unique mouth-watering flavour and tastes better than anything cooked in a traditional oven. The biggest challenge with camp oven cooking as with all Ozpig cooking is heat control, once you master that the only limiting factor in what you can cook will be the size of your oven. Thankfully the Ozpig has several amazing features that help with heat control. The vented door, the side plates and heat diffuser all work together to make controlling your camp oven heat a breeze. Using a camp oven, you can Roast, bake, slow cook, fry, simmer, stew and lots more.

Recipes don't get much easier than this stew. Perfect for a cold winters night. Brown the meat, throw everything else in the camp oven and let it all simmer. Stick it on the side plate all arvo while you play with the kids or catch some fish at camping. Very relaxing way to cook and it's great to smell the fragrance of the casserole drift across your campsite. One important thing is to not leave out the soft vegetables such as pumpkin and sweet potato as it is what thickens up the stew from the long slow cooking which makes them break right down, so you don't get the gluggy style sauce a lot of stews have if thickened with flour.

INGREDIENTS:

- 1.5kg diced beef
- 2 diced onion
- 2 chunky cut carrots
- 1/4 diced pumpkin
- 1 large diced sweet potato
- 2 or 3 diced potatoes
- Handful of fresh chopped parsley
- 2 bay leaves
- Half bottle red wine
- 2 tablespoons tomato paste
- Juice of half a lemon
- 1 cup beef stock

Wet Dishes

Wet dishes such as stews, curries, soups etc are probably the easiest cooking method in a camp oven. You will only require a gentle heat from the bottom to keep a simmer going. The heat diffuser is perfect to pop underneath the camp oven to cut the heat back to achieve that gentle simmer. There are times when you could put some heat on the top for example after adding dumplings to a stew. Camp ovens are great to take tough fatty cuts of meat such as chuck beef and turn them into tender melt in the mouth morsels in a curry or casserole. The trick to breaking down tough cuts is to cook for a longer period of time with extremely gentle heat. In this case this is where the side plates are worth their weight in gold. Once you get your stew simmering take your camp oven off the top of the Ozpig and place it on the side plate as close to the body of the Ozpig as possible preferably touching to transfer the heat into the oven. Keep the fire burning and rotate the oven and you will be able to slow cook your meal for hours until your meat is melting in the mouth tender.

Using these different heat placement methods and with a bit of practice and confidence you can create the perfect kind and level needed to cook absolutely anything in a camp oven.

METHOD:

- 1 Brown the beef in some hot oil in a camp oven then add the onions and cook for a minute or two.
- 2 Throw in everything else except the potatoes and parsley then give a good stir to combine everything well.
- 3 Allow to simmer very slowly on the side plate giving it a bit of a stir every so often. Cook until the meat is extremely tender, and the sweet potato and pumpkin has broken down and thickened up the stew.
- 4 Throw in the diced potatoes 15-20 minutes before stew is done.
- 5 Stir in the parsley and serve in a bowl on its own or with rice or bread. Why not drag out the Rome industries bread stick maker and make some piping hot breadsticks?

Roast/Bake

With this method you will be able to make roast meats and roast vegetables, cakes, breads and dampers or anything else you would cook sitting on a baking tray in your kitchen oven. The main thing to remember is that to roast or bake you want to have an even heat all round the food. To achieve this you will use the heat from the Ozpig belly from below as well as heat from the top by placing coals or heatbeads on the lid of the camp oven. This will not only cook your food evenly, but it will achieve the desired browning on the top of bread and roasts. A great accessory to buy from your favourite camping shop is a trivet, which is basically a rack or stand that sits in the bottom of your camp oven to lift your food off the searing heat of the oven bottom. This will help preventing your food from burning.

Additional Ozpig Accessories

Our extensive range of accessories has been especially developed to suit the Ozpig and to make life easy for you! The range includes versatile tools to help you cook up amazing meals and handy extras with storage and safety in mind.

What to get the low down on the best accessories for you jump over to the **Ozpig lovers group** on Facebook

Please visit www.ozpig.com.au for newly added accessories.

Diffuser

Regulates the heat under the top plate. Ideal for cooking fish or chicken, or when a gentle simmer is required.



Pig Pen Enclosure

Made from powder coated steel and simple to erect, this safety barrier delivers peace of mind.



Double Offset Chimney Pieces

Using a double offset takes the flue away from the body of the Ozpig and gives extra space to allow for the use of large frying pans and pots. Contains 2 pieces.



Wok

Fits directly into the top of the Ozpig for greater cooking versatility.



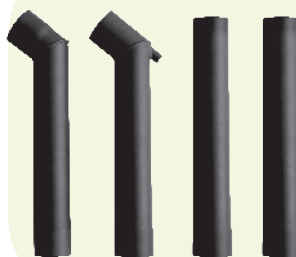
Heat Bead Basket

(Ideal for "no fire" days - always check with your local authority if this is allowed in your area)
Puts the heat directly under the cooking surface to help control cooking.



Double Offset Chimney Kit

Using a double offset is great for camping, allowing you to have the Ozpig inside an awning while the flue is up and away from the canvas. Contains 4 pieces.



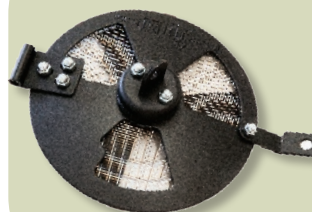
Tool Rack

Easily attaches to your Ozpig for storing cooking implements, along with the diffuser, wok and frying pan.



Vented Door

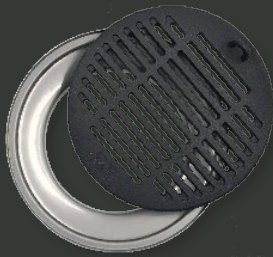
This closes completely whilst providing a balance of ventilation to maintain a good fire base.





Custom Fit Cover

Tailor-made to protect your Ozpig from the elements while assembled.



Chargrill Plate & Stainless Steel Drip Tray

Perfect for authentic wood-fired flavours. The coated cast iron grill is easy to clean and the drip tray prevents any fats dripping onto your Ozpig.



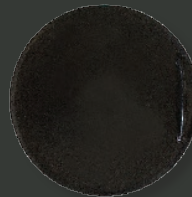
Large Warming Plate

Enjoy the larger 340 x 255mm surface area of this warming tray to keep your food warm or slow cook with ease by placing your camp oven on this tray.



Travelling Carry Bag

Heavy duty, fully zipped vinyl bag with customised compartments for your Ozpig accessories.



Enamel BBQ Plate

The enamel BBQ plate is easy to use and look after. Having the enamel coating means quick and easy cleaning in hot soapy water without having to season the plate afterwards.



Rotisserie Kit

With automatic operation for perfect camp roasted meats.

(Chargrill tray pictured not included)



Ozpig Extension Legs (set of 4)

Zinc Coated steel screw in extension legs for added height.



We love feedback from our customers. Forward anything you would like to share to info@ozpig.com.au

Caring for your Ozpig

How to Care For Your Ozpig Components

Legs: Occasionally spray the threaded section of the legs with a lubricant/cleaner product for continued lubrication and protection.

Chimney Sections: Some timbers will produce sap which can fuse the chimney sections. If this occurs, remove the sections and clean with a stiff wire brush. Then coat the connecting areas with a light spray of oil and rub dry. (Only use seed oils, such as canola oil.) If the Ozpig is being left outdoors for an extended period, the chimney lengths should be removed after use and oiled.

Spark Arrestor: Remove and clean on a regular basis. To remove, tap gently and clean with a stiff brush.

BBQ Plates (Top and Side Warming Plates): The plate's protective coating of oil or wax is designed to wear off over time and you can protect the plate by seasoning the steel. Your plate will need to be heated, cleaned and seasoned before use.

TIP: Make sure your plate is completely dry and re-oiled after use and before packing away to help prevent rusting.

PLEASE NOTE that moisture on the plate can prevent the oil from adhering and marinades using acid-based ingredients, such as tomato sauce or vinegar, can remove the seasoning. If barbecuing marinated foods, you can place baking paper on the BBQ plate prior to cooking. Your plates can be re-seasoned at any time

Reducing Smoke

There will always be some smoke when first lighting a fire.

Start with kindling and have the top plate and door open.

Only add thicker pieces of timber once you have a good bed of flames. Once the fire is established, close the top plate or replace with the diffuser.

- Have the door in an open position, unless using the 5 piece chimney with the Vented Door.
- On starting - do not overload the chamber.
- Make sure that the timber is dry hard wood.
- Use timber no thicker than the size of a can of soft drink.

Care and Maintenance to prolong the life of your Ozpig

- We strongly suggest you regularly coat the outside to prevent light surface rust (if your unit is outdoors for extended periods). Also, it is advised to regularly coat all chimney parts with oil and a soft cloth or paper towel. Do this whilst the unit is still warm (not hot).
- Please ensure your Ozpig is covered if left outdoors, and that the unit is cold before doing so. Our website showcases a custom cover for purchase if required.
- If light rust does appear, this can easily be removed with a wire brush or by lightly sanding the unit with sandpaper. Wipe clean and repaint with Pot Belly Black.
- Caution: Using abrasive cleaners on the Ozpig will damage the finish.
- Regularly remove ash build-up from under the internal fire grate before lighting the Ozpig. We recommend a small garden spade.

Rejuvenating your Ozpig

Please check out website for hints and tips - ozpig.com.au

- Always have a flame burning when adding wood to minimise smoke.
- Always add timber to a bed of flames.
- Coal or heat beads can be added to help create a larger bed of coals, however you will need to ensure this is done with a bed of kindling.

Remember: the Ozpig chamber is small and requires ventilation to keep the fire burning. Keep the door at least partly open or use the Vented Door to prevent the fire from smoking and going out due to lack of oxygen.

Important Information:



Warranty Information

3 -Year Warranty on the steel structure of the Ozpig Body , Ozpig warrants that steel structure of the Ozpig Body is free of defects in material and workmanship for a period of 3 years.

3 -Year Warranty on the steel structure of the Ozpig Chimney , Ozpig warrants that steel structure of the Ozpig Chimney is free of defects in material and workmanship for a period of 3 years.

3 -Year Warranty on the steel structure of the Ozpig cooking and warming plate , Ozpig warrants that steel structure of the Ozpig cooking and warming plate is free of defects in material and workmanship for a period of 3 years.

3 -Year Warranty on the steel structure of the Ozpig Leg and extension legs, Ozpig warrants that steel structure of the Ozpig leg and extension legs is free of defects in material and workmanship for a period of 3 years.

What is Not Covered?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport.

This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Ozpig Australia Pty Ltd be liable for any special, incidental or consequential damages.

FAQs

For further information check out the FAQs and troubleshooting tips on our website.

Visit www.ozpig.com.au/troubleshooting or share your questions, concerns or tips with our large Facebook community of Ozpig lovers at www.facebook.com/ozpig.



WARNING

- Keep the Ozpig in a level position at all times.
- Always use appropriate tools and cooking implements with long heat resistant handles.
- Never touch the surface of the Ozpig to test if hot.
- Never dump hot coals or ashes where someone may step OR where the hot coals or ash might start a fire - dispose of them appropriately.

Safety and Maintenance

For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Only use in well ventilated areas.
- **CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.**
- **Keep children away from Ozpig during use and until Ozpig has cooled after you have finished. Do not allow children to operate Ozpig. Always ensure that no sporting or physical activities are carried out in close proximity to the Ozpig during use and while still hot.**
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where combustion products are rapidly dispersed by wind and natural convection.
- Operate the Ozpig only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Ozpig on flammable materials
- Use caution when lifting and moving the Ozpig to avoid strains or back injury. Two people are recommended to lift or move the Ozpig.
- DO NOT move the Ozpig while it is in use.
- DO NOT leave the Ozpig unattended while in use. Operate the Ozpig with close supervision.
- DO NOT leave hot ashes unattended until the Ozpig cools completely.
- The Ozpig becomes extremely hot - allow it to cool completely before handling. If you must handle the Ozpig or its components while they are hot, ALWAYS wear protective oven mitts or heat resistant gloves. Allow the Oven to cool before removing and cleaning the grease pan.

CAUTION: All care and maintenance procedures are to be performed only while the Ozpig is turned off and cooled.

- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non combustibile container. Be sure there are no other combustibile materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a non combustibile container.
- Frequently check and clean the chimney. A clogged tube can be obstructing the flow of combustion and ventilation air.
- If rust is present on the exterior surface of the, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- To protect your Ozpig from weather, always keep your Ozpig covered while not in use.

SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

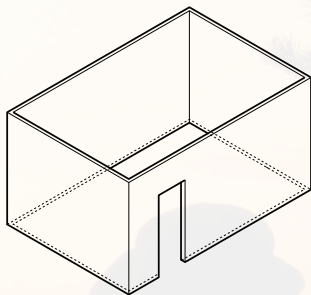
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

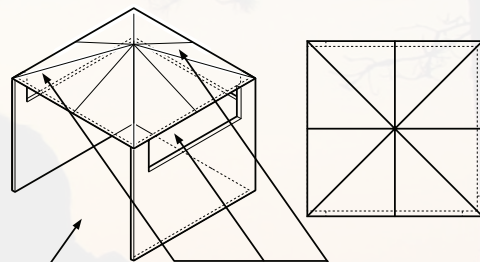
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area

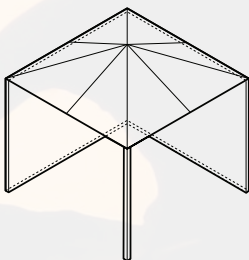
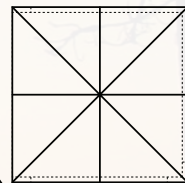


Outdoor Area - Example 1

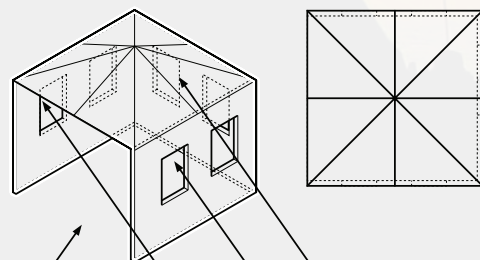
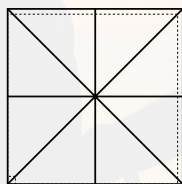


Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

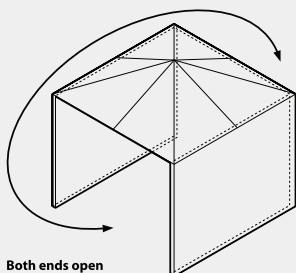
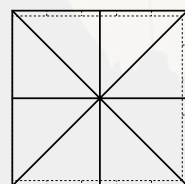


Outdoor Area - Example 2



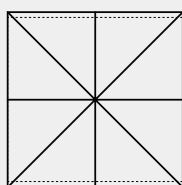
Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3



You'll love your Pig



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GREAT COOKING OUTDOORS

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